



The typical red wine from Piedmont.
It has the right balance between
freshness and minerality.

AWARDS

2019 vintage

- I vini di Veronelli 2021, 1 Star
- Vinibuoni d'Italia 2021, 3 Stars
- Bibenda 2021, 3 Grapes
- Vitae. La guida vini 2021, 2 Vines
- JamesSuckling.com, 93 Points

2018 vintage

- I vini di Veronelli 2020, 2 Stars, Good Wine
- Gambero Rosso 2020, 2 Red Glasses
- Bibenda 2020, 3 Grapes
- Slow Wine 2020, A good and pleasantly cool wine
- Vitae. La guida vini 2020, 2 Grapes

2016 vintage

- Slow Wine 2018, Easy-to-drink wine
- Bibenda 2018, 4 Grapes
- Gambero Rosso 2018, 2 Black Glasses
- Go Wine. Cantine d'Italia 2018, Worth to taste

PIEMONTE doc BARBERA 2019

Vine

Barbera 100%

Winemaker's notes

The Barbera grapes have been cultivated in Piedmont since medieval times. Grapes are sound and perfectly ripe, enjoying a high sugar rate and a good acidity which is typical of the Barbera vine. The vintage happens between the end of September and the beginning of October. Grapes are handpicked and put in crates to be brought into the cellar. The destemmer-pressing follows, then the must begins its fermentation with natural lees and on the skin. The following day pumpovers start to extract colour and aroma. The alcoholic fermentation continues slowly for 15 days. Then racking, i.e. the separation of the liquid from the skins, takes place. The wine is kept at a temperature of 20° C for about one month, to favour the malolactic fermentation. After some decanting necessary to make the product clearer, the wine is refined in stainless steel tanks.

Tasting notes

Colour ruby garnet-red, with purplish hints.

Intense flower aroma, suggesting rose and small brushwood fruits.

Mouthfeel full, harmonic and warm, with a pleasant, savoury finish.

Alcohol content: 13%

Perfect pairing

Its simplicity and immediacy make it the perfect match for every meal. It is excellent with meat sauces, roasts and medium aged cheese.

Best served: between 18° and 20° C.

Perfect storage

If stored in a cool dry place, and in the dark, at 10°/18° C, bottles keep unaltered for 4/5 years.